

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LUMIERE'S GALLEY - POT WASH	22	2	No	
THE FINAL SANITIZING RINSE CYCLE TIME DURING USE OF THE POT WASH MACHINE WAS 15 SECONDS, WHILE THE MANUFACTURERS DATA PLATE REQUIRED 30 SECONDS. THE MACHINE WAS ADJUSTED AND THE CYCLE TIME CORRECTED					
Corrective Action: Time was changed to 30 seconds, however, the data plate referred to was installed by ships crew as a reference for the operators only. This machine has been retrofitted for chemical sanitizing. Per the vessel sanitation operating manual 2000, 7.5.6.2.2, the exposure time should be 7 seconds. The tested cycle time was 15 seconds. Our internal goal is 30 seconds. The machine was within the CDC requirements.					
2	GALLEYS GENERAL	33	1	No	
VARIOUS AREAS OF THE DECK HAD SURFACE DAMAGE, WHICH WAS ROUGH, UNEVEN, AND DIFFICULT TO CLEAN. AREAS AROUND FLOOR SINKS HAD LOOSE OR MISSING PIECES OF DECKING. THE DECK BEHIND THE CREW BUFFET LINE HAD A PEELING SURFACE, WHICH WAS ALSO DIFFICULT TO CLEAN.					
Corrective Action: The poured floor is repaired on a continuous basis and is a major area of focus of our crew.					
3	LUMIERE'S GALLEY - DISHWASH	22	2	No	
THE HOT WATER SANITIZING RINSE THERMOMETER ON THE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE REGISTERED 205 °F DURING ACTIVE USE. THE SANITIZING RINSE TEMPERATURE AT THE DISH SURFACE WAS 155 °F. THE MOUNTED THERMOMETER WAS APPROXIMATELY 30 °F OUT OF CALIBRATION.					
Corrective Action: New thermometers are on order & will be replaced PO # DM 2501					
4	LUMIERE'S GALLEY - DISHWASH	24	3	Yes	
DURING ACTIVE USE THE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE HAD REPEATED MEASURES OF THE HOT WATER SANITIZING RINSE WHERE THE DISH SURFACE TEMPERATURE WAS 150-155 °F. THIS TEST WAS CONDUCTED AT 0930. THE LAST RECORDED TEST WAS PERFORMED AT 0630. THIS MACHINE WAS REPAIRED AND THE FINAL RINSE TEMPERATURE CORRECTED DURING THE INSPECTION.					
Corrective Action: Engineers have checked machine over and returned to operations. There has been considerable discussion on this subject. DCL will work with VSP to ensure standard testing procedures are followed by crew and inspectors.					
5	PARROT CAY GALLEY	20	2	No	
THE ICE CUBER MACHINES HAD A SOFT SEALANT APPLIED INSIDE WHERE THE MAKER JOINS THE LOWER BIN.					
Corrective action: The sealant has been removed completely from the machine.					
6	ANIMATORS GALLEY - POT WASH	24	3	Yes	
THERE WAS NO CHLORINE RESIDUAL IN THE FINAL HALOGEN SANITIZING RINSE CYCLE OF THE IN-USE POTWASH MACHINE. THIS TEST WAS CONDUCTED AT 1030 AND THE LAST RECORDED TEST WAS AT 0830 AND THE VALUE WAS 100-PPM CHLORINE ON THAT LOG ENTRY. THE MACHINE WAS REPAIRED AND RE-TESTED AND THERE WAS A 50 PPM CHLORINE RESIDUAL LATER IN THE					
Corrective action: At the time of the inspection this machine was not in use. Our procedures are to change water in the pot wash machines every 2 hours and fill up the chlorine sanitizer solution container. We will then run the machine without pots and pans for several cycles, until the correct sanitizing concentration in the final rinse is obtained. The crew member that was answering the inspector was not the crew member in charge of the testing of this Pot and Pan washer and as such was unable to explain what the correct testing procedures are and was not able to put the machine back in operation. The appropriate crewmembers have been coached on procedures.					
7	ANIMATORS GALLEY - DISHWASH	22	2	No	
THE HOT WATER SANITIZING RINSE TEMPERATURE OF THE IN-USE FLIGHT-TYPE CONVEYOR DISHWASH MACHINE WAS 168 °F AT THE DISH SURFACE, WHILE THE MOUNTED FINAL RINSE THERMOMETER REGISTERED 208-212 °F. THE MOUNTED THERMOMETER WAS APPROXIMATELY 22 °F OUT OF CALIBRATION.					
Corrective action: New thermometers are on order & will be replaced PO # DM 2501					
8	ANIMATORS GALLEY - DISHWASH	22	2	No	
THE HOT WATER SANITIZING FINAL RINSE TEMPERATURE OF THE IN-USE CONVEYOR GLASSWASH MACHINE WAS 164 °F, WHILE THE MOUNTED THERMOMETER REGISTERED 205-208 °F. THE THERMOMETER WAS APPROXIMATELY 22 °F OUT OF CALIBRATION.					
Corrective action: New thermometers are on order & will be replaced PO # DM 2501					
9	LUMIERE'S GALLEY/SIGNAL BAR PANTRY	15	0	Yes	
TWO CANS WITH SEVERE DENTS ALONG THE SEAM WERE FOUND IN THESE LOCATIONS.					
Corrective Action: All cans will be checked properly in the provision rooms before distribution to various areas in which they will be double-checked by the supervisors before usage. STANDARD OPERATING PROCEDURE AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY AVAILABLE UPON REQUEST.					

10	TOPSIDERS - DISHWASH	22	2	No
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THE RIGHT FINAL RINSE NOZZLE WAS CLOGGED ON THE FLIGHT TYPE WAREWASH MACHINE. THE FINAL RINSE NOZZLES ALSO HAD AN ERRATIC SPRAY PATTERN.

Corrective action: All rinse pipes have been renewed & new nozzles fitted. Dish wash operators have been re-instructed to monitor the condition of this rinse nozzle & informed Engineering immediately of any deficiency.

11	PLUTO'S DOGHOUSE - PANTRY	33	1	No
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THE POURED DECKING AROUND THE SCUPPER WAS IN VERY POOR CONDITION.

Corrective Action: The poured floor is repaired on a continuous basis and is a major area of focus of our crew .

12	OFF BEAT BAR	33	1	No
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THERE WAS A LARGE GAP UNDERNEATH THE BAR COUNTER.

Corrective Action: The gap has been repaired.

13	PALOS RESTAURANT - HOT GALLEY	20	2	No
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THERE WERE SEVERAL FRYING PANS IN WHICH THE NON-STICK COATING HAD BEEN ALMOST COMPLETELY SCRATCHED OFF.

Corrective Action, All scratched pans have been discarded and replaced with new frying pans.

14	PALOS RESTAURANT - PASTRY	20	2	No
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THE INTERIOR SPACES OF THE SVEBA DAHLEN OVEN WAS SEVERELY CORRODED.

Corrective action:We are working with the manufacturer to investigate if there is a possible retrofit or insert.

**DISNEY MAGIC
DETAILS OF INSPECTION VIOLATIONS**

1/25/2003

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
15	PALOS RESTAURANT - PASTRY	20	2	No	
	THE BELTS ON THE DOUGH SHEETER WERE NOT EASILY CLEANABLE.				
	Corrective action: We will replace the belt for a new one.				
16	PALOS RESTAURANT - PASTRY	27	0	No	
	THE NON-FOOD CONTACT SURFACE UNDERNEATH THE BELT ON THE DOUGH SHEETER WAS SOILED.				
	Corrective action: The areas indicated by the inspector were cleaned further and the crew has been shown the areas for future reference.				
17	POOL AND SPA MECHANICAL ROOMS	34	0	No	
	LEAKS WERE NOTED WITHIN THE POOL AND SPA PLUMBING SYSTEMS.				
	Corrective action: There is a program in place to replace and repair the piping in the pool rooms.				
18	TOPSIDERS - DISHWASH MACHINE	22	2	No	
	THE FINAL RINSE TEMPERATURE GAUGE WAS NOT ACCURATE WITHIN 3°F AND 1.5°C.				
	Corrective action: New thermometers are on order & will be replaced PO # DM 2501				
19	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

